

# ABRAXAS

## Fried Banana in Coconut Coating

A frying pan and one little fire-proof bowl are needed

Preparation time: 10 minutes

### Ingredients

- 2 little aromatic bananas
- 100 ml of coconut milk
- 1 tea spoon Vanilla sugar
- 1 tea spoon brown sugar
- 1 tea spoon ginger grated freshly
- 30 ml Italian Grappa
- Coconut crisp
- 1 egg

### Preparation

Preheat fat on 180 degrees.

Cook coconut milk, vanilla sugar, brown sugar and ginger for 3 minutes in your fire-proof bowl (caution: rapidly boils over)

In the meantime peel the bananas, then roll first in the mixed egg, then in the coconut crisp. Let it dry briefly.

Fry the breaded bananas until golden brown.

Put them into the almost boiling coconut milk, add the Grappa and serve immediately.

© 2008 - Restaurant ABRAXAS - all rights reserved

**La Gomera à la carte**